



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Williams-Villa BBQs Ventures Wisconsin  
BBQ's!  
10505 W Brown Deer Rd  
Milwaukee, WI

**1/11/2012**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	1. There is a used fly strip stored on a shelving unit containing food product. To prevent contamination remove fly strip and only place in areas not used for food storage/preparation. 2. In the cooler raw chicken is stored above and next to: lettuce, beverages, sauces, and butter. 3. In the cooler raw fish is stored next to and above ready to eat corn bread. To prevent contamination organize cooler in such a way that raw protein is separate from ready to eat food, furthermore organize according to species and cooking temperature.	3/12/2012
3-501.17	Cooked chicken does not have a date mark. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	3/12/2012
3-602.11	Individually packaged pies for sale do not have appropriate label. Label must include manufacturers address and phone number.	3/12/2012



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4-205.11	<p>Food equipment, certification and classification. Food equipment and utensils for use in food establishments shall meet the published standards for sanitation of an American National Standards Institute (ANSI) - accredited equipment certifications program, or the approval of the department of health.</p> <p>The following items to not have the appropriate certification, either provide proof of certification or remove from premise:</p> <ol style="list-style-type: none"><li>1. The Bella three compartment table top hot holding unit.</li><li>2. The barrell homestyle grill</li><li>3. Danby chest freezer.</li><li>4. GE chest freezer.</li><li>5. Turkey Fryer - Also prohibited due to lack of ventilating hood.</li><li>6. The black plastic crates being used as tables and shelving near the hot holding units and handwash station are not approved and must be removed.</li><li>7. Table top fryers - Also prohibited due to lack of ventilating hood.</li></ol>	3/12/2012
	<p>6-101.11 Ceiling tiles are missing the storage room. These must be replaced to provide a smooth cleanable surface.</p>	
4-601.11	All the chest freezers have much accumulation and dirt. All areas must be cleaned as often as necessary to maintain clean.	3/12/2012
6-301.12	There are no handtowels provided at either hand wash station. To ensure sinks are provided with single use towels at all times. Operator corrected on site.	3/12/2012
6-501.111	The back door does not have an adequate weather strip. Either repair or replace weather strip to prevent pest entry.	3/12/2012
7-201.11	Chemicals are stored on a shelf above the rinse and sanitize compartments of the 4 compartment sink as well as the clean drainboard. All toxic materials must be stored so they will not contaminate food.	3/12/2012

### Notes:

Recreated from original 1/11/2012.

The amount of dishes on the clean drain board does not provide for adequate drying. Discontinue overstocking this area to provide proper drying.

On 1/11/2012, I served these orders upon Williams-Villa BBQs Ventures Wisconsin by leaving this report with

Inspector Signature (Inspector ID:27)

Operator Signature